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TECHNICAL DATA SHEET

TDS-ENZ034-EN · REV. 02 · 2026-11-03

Biscuit Compound Enzyme

Compound enzyme of amylase, protease and flavor enzyme that reduces dough tendon in biscuit baking.

SKU **ENZ034** CATEGORY **ENZYMES FOR BREAD BAKING** GRADE **FOOD GRADE** FORM **MILKY WHITE POWDER**

CATEGORY **ENZYMES FOR BREAD BAKING**

Food grade · Not restricted for transport

SHELF LIFE	FORM	MAIN COMPONENTS	STORAGE
12 months	**Milky white powder**	**Amylase, Protease**	**Room temperature**
sealed, see storage below	compound enzyme product properties	flavor enzyme also listed in the introduction	dry and protected from light

SPECIFICATION

IDENTITY

Product name	**Biscuit Compound Enzyme** Typical
Grade	Food grade Typical

COMPOSITION

Main components	**Amylase, Protease, etc.** Typical
Enzymes named in introduction	Amylase, protease, flavor enzyme Typical

PHYSICAL

Appearance	**Milky white powder** Typical
Storage condition	Room temperature, dry, protected from light Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Room temperature, dry and protected from light

PACK SIZE
Not stated

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Reduce dough tendon in biscuit and cookie processing
Protease hydrolyzes protein, giving good plasticity and extensibility.

Reduce the amount of sugar in cookie dough
Amylase decomposes starch to release sugar.

Improve crispness and internal structure of cookies
Gives layered products with evenly sized, dense holes and a loose, crispy texture.

Keep printing patterns clear on baked cookies
Gives clear section levels and uniform structure.

Reduce the amount of fat in cookies
Acts on gluten protein without affecting crispness.

DOSAGE

Determine by trial

no application rate stated on the product page

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/biscuit-compound-enzyme-biscuit-tendon-reduction-baking-adding-food-grade-compound-enzyme

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER